

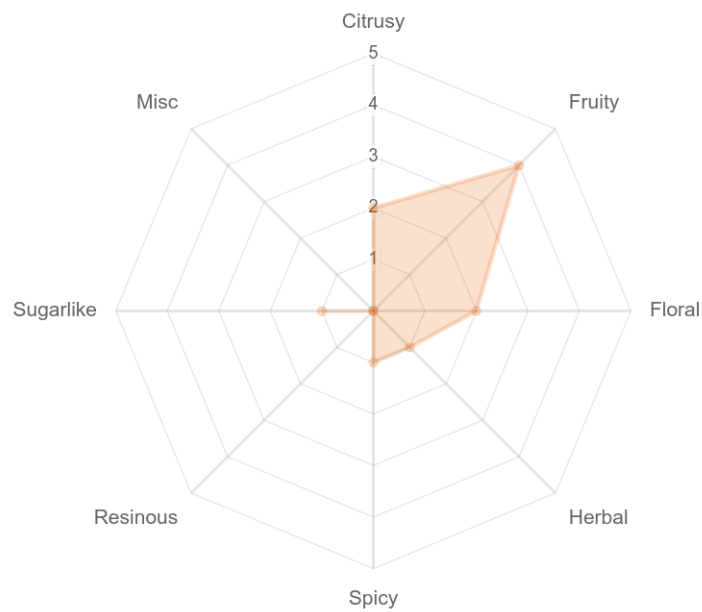


BITTER GOLD

Fruity

Genetic Origin: The lineage goes back to Brewer's Gold, Bullion, Comet and Fuggle and was released in 1999

AROMA EVALUATION



Rated by the smell of raw hops on a 0-5 scale

AROMA DESCRIPTION

Pine, grapefruit, floral

INGREDIENTS

BITTER COMPONENTS

Alpha acids %	12.0 - 15.0
Beta acids %	4.0 - 6.0
Co-humulone % rel.	30 - 45

POLYPHENOLS

Xanthohumol %	0.8 - 0.9
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AROMA COMPONENTS

Total oil (ml/100g)	1.0 - 2.5
Farnesene % rel. of total oil	0.10 - 0.20
Linalool % rel. of total oil	0.6 - 0.8

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